



TEMPRANILLO 2019

VINTAGE

The main features of the 2019 growing year were the mild, dry winter followed by a mild spring that delivered rain at just the right moments. As a result, budburst, flowering and fruit set all happened noticeably earlier than usual, meaning that the vines were less vigorous. There were just a few hailstorms and bouts of frost in very specific locations in the D.O. Ca. Rioja and these had virtually no impact. The ripening cycles progressed excellently, with the result that the harvest was carried out methodically and in stages across the three growing sub-zones as we were able to work without any overlap between zones, which in turn made selecting the grapes and delivering them to the winery easier. The harvest was modest overall in terms of volumes, with quite loose bunches of small berries, so we expect this to be an excellent vintage in terms of quality.

WINEMAKING

The Tempranillo grapes for this wine were collected in October. Following harvest the grapes underwent cold maceration for a few days so as to extract aromas and colour however not tannins. Alcoholic fermentation took place at low temperatures below 26°C and with periodic pumping over. The wine was then transferred to mixed oak barrels with American staves and French tops where it was aged for 6 months. The wine was bottled in July 2020 and remained in bottle for 2 months before release to the market.

Grape varieties: 100% Tempranillo

Date of harvest: beginning of October

Ageing 6 months in mixed oak barrels of American staves and French tops.

Date bottled: July 2020

Alcohol: 14% Vol.

Total Acidity: 5.40 g/l (tartaric acid)

Volatile Acidity: 0.62 g/l (acetic acid)

pH: 3.68

Residual Sugars: 1.7 g/l

WINEMAKER'S NOTES

This 100% Tempranillo shows a deep cherry colour. On the nose aromas of cherry with hint of spice including white pepper and notes of tobacco. Also, intense almond essence adding a pleasant touch of freshness. On the palate the wine is fresh and very fruit forward, particularly stone fruit, with cherry evident again as well as sweet notes – of cinnamon stick in particular.

SERVING AND PAIRING

This is a young wine which matches perfectly with light red meats and pasta dishes. Serve between 15° and 17°C. Ideal consumption from now until 2026.

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Familia de Vino